

BBQ Banana Boats



Ingredients

6 bananas, unpeeled

Fillings of your choice:

Chocolate chips or squares of dark chocolate

Peanut butter, Biscoff spread or Nutella

Broken sweet or salty biscuit pieces

Peanuts, peanut brittle or pecan nuts

Coconut flakes

Mini marshmallows

Fresh strawberry pieces

Directions

Step 1 – Heat your barbecue to medium heat (180 - 200°C) and set for direct grilling, ensuring the grills are clean.

Step 2 – Make a slit lengthways in each banana, cutting through most of the flesh, being careful not to cut all the way through. Open each slit gently to form a pocket.

Step 3 – Stuff each banana with your chosen filling combination, then sprinkle a little of the topping on top of the opening as well. Wrap each banana in baking paper then in aluminium foil to enclose.

Step 4 – Bake the bananas in the BBQ with the lid closed for 10 – 15 minutes or until the fillings are melted, the bananas have warmed through and the banana skins are starting to blacken.

Step 5 – Carefully unwrap the bananas and serve with ice cream.

